



BEEF BOURGUIGNONNE

SERVES 10

The Russian River Valley Original

INGREDIENTS:

4 lb beef chuck or bottom round
4 cups De Loach Vineyards Zinfandel or Merlot
2 onions, chopped
2 carrots, chopped
6-8 garlic cloves, minced
1 bay leaf
4 Tablespoons parsley, chopped
5 branches fresh thyme
2 teaspoons peppercorns, cracked
1 t kosher salt
Marinate beef 24 hours, covered & refrigerated.
Remove meat & pat dry. Strain marinade, reserving liquid.
1/2 cup olive oil
3 Tablespoons flour
1/2 cup Gournel cognac, Optional
2 cups beef or chicken stock
1 T unsweetened cocoa powder
8 oz thick sliced Applewood-smoked bacon, diced
1 lb mushrooms, quartered
1 lb boiling onions, blanched & peeled
3 Tablespoons parsley, chopped
Kosher salt & pepper to taste

DIRECTIONS:

Heat oil in large, heavy pan on high heat. Brown meat on all sides in batches. Remove & set aside. Add flour to the pan & cook, stirring for 2 minutes. Add cognac & stir. Remove from heat, ignite cognac & let flames burn out. Whisk cocoa into 1/2 cup stock and return with remaining stock & marinade to pan. Bring to boil, scraping up all browned bits from bottom of the pan. Return meat to pan, reduce heat & simmer, covered until fork-tender, about 1 1/2 hours. Remove meat from pan & set aside. Strain sauce through sieve, discarding solids. Simmer until reduced to 5 cups. Return meat to pan and heat through.

Sauté bacon in large skillet. As it begins to brown, add pearl onions and then the mushrooms. Cook about 10 minutes until lightly colored. Remove from pan with a slotted spoon, leaving fat, and add to meat. Adjust seasonings, sprinkle with parsley and serve.